

2020  
VERMENTINO



# HALTER RANCH

*Blend:* 100% Vermentino

*Harvest Dates:* Vermentino – Block 31A: 9/16/2020

*Fermentation:* The grapes were harvested and the juice was lightly pressed from the whole berries. Cold settling took place prior to being racked clean off of solids and inoculated with yeast. Fourteen days of cold fermentation in tank captured bright aromas and the wine finished fermentation at 13.1% alcohol. Two months aging on lees softened the edges prior to being racked clean again and held in tank for bottling.

*Aging:* Aged seven months in stainless steel tanks.

*Alcohol:* 13.1%

*pH:* 3.45

*TA:* 5.9 g/L

*RS:* 1 g/L

*Bottled:* May 6, 2021

*Production:* 233 cases

## TASTING NOTES:

Vermentino was destined for the chalky, limestone soil of west Paso Robles. Historically produced in Italy, this unique white wine loves to express the terroir it is grown in. The inaugural release of the Vermentino exhibits classic aromas of ripe pear, white peach, and floral notes. The palate showcases flavors of apricot and nectarine with a touch of minerality on the finish.

*Pair with white fish, oysters, summer salads and warm days!*

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